

Mango Coconut Lime Sorbet

Prep Time: 5 minutes +
Wait Time: 45 minutes

Cook Time: N/A

Makes: 3-4 servings

 Gluten-Free
 Nut-Free



I recommend gathering all the ingredients and kitchen equipment you need, washing your veggies, etc. before starting to cook!

Ingredients

- 2 cups frozen mango cubes
- 1 cup coconut milk
- 4 tsp lime juice
- Zest from 1 lime (plus another lime for garnish – optional)
- 2 tbsp maple syrup
- A pinch of sea salt
- A pinch of chili flakes (optional)
- 1 tbsp coconut flakes for topping (optional)

Equipment List

- Blender or food processor
- Shallow wide container
- Zester or microplane
- Measuring cups & spoons

Recipe Notes:

- If you choose to keep the sorbet in the freezer for longer than 1 hour, make sure to pull it out of the freezer 15-20 minutes prior to serving as it will have become quite solid.

Instructions

In a blender or food processor, place mango, coconut milk, lime juice, zest from 1 lime, maple syrup, salt and chili flakes.

Process into a creamy texture, adding a bit more coconut milk if needed.

Taste and adjust sweetness if needed.

Transfer into a shallow wide container.

If desired, top with coconut flakes, chili flakes, and lime zest.

Place in the freezer for 30-45 minutes.